

C'EST BON

RESTAURANT TERRASSE BAR CELLAR

SNACKS

APPELLATION OYSTERS RHUBARB MIGNONETTE

6 each | 34 half dozen | 62 dozen

SWEETCORN MADELEINE | CORN BAVAROIS | CAVIAR

12 (2) | 16 (4)

OYSTER MUSHROOM BEIGNETS | OYSTER CRÈME

15 (2)

DUCKPARFAIT TARTS | BLACKBERRY

15 (2)

MORETON BAY BUG ECLAIR

12

BREAD

C'EST BON SOURDOUGH | CULTURED BUTTER - 12

FERMENTED POTATO BREAD | NOIX DE JAMBON - 14

SMALL PLATES

BBQ INTERCOSTAL SKEWERS- 20

fennel jam | celeriac mustard

SPRING CAVATELLI - 23

nasturtium | pork cheek

ASPARAGUS ROYALE - 24

duck egg | smoked crème | chervil

QLD BEEF TARTARE - 24

soubise | basque piperade

FRASER ISLE CRAB - 26

espelette | crab crackers



LARGE PLATES

DRY-AGED QLD QUAIL – 40

truffle farci | zucchini crème

ELGIN VALLEY ½ CHICKEN – 42

vadouvan | meyer lemon

BBQ GREY MACKERAL – 42

yellow pepper gastrique | clams

WOLLEMI DUCK CONFIT LEG – 38 | ½ DUCK – 65

rapini | koji pumpkin

VEAL CHATEAUBRIAND – 68

sauce au poivre | English spinach

QLD WAGYU 9+ 350G RIBEYE – 75

whely onions | tomatillo | bone marrow

SIDES

RATATOUILLE TOURTE - 14

SPRING PEAS - 14

tendrils | ox tongue | marigold

JERUSALEM ARTICHOKEs – 16

fermented mustard | saltbush

SEBAGO POTATOES - 16

soured crème | koshu

SOMETHING SWEET

Poire William | coconut | calamansi - 16

Chestnut Mont Blanc – finished tableside - 16

Choux Bombé Alaska - 18

flambé table side, please allow 15 minutes

CHEESE SELECTION 3-28 | 5-36

CHEF'S SHARED DINING MENU – 90PP

A MENU DERIVED OFF THE A LA CARTE MENU, DESIGNED TO SHARE AMONGST THE TABLE

1.65% card surcharge applies